

Slow-Cooker Osso Buco

1/2 cup all-purpose flour
8-10 boneless or bone in pork chops (3 Lbs.) instead of veal
1 tsp Kosher salt
1/4 tsp fresh ground black pepper
2 Tbs. olive Oil
1 cup dry white wine
One 14-1/2-oz. can diced tomatoes
1 can chicken broth
1 red onion, chopped (1-1/2 cups)
8 medium carrot, peeled and cut into 1/4 in. slices
8 stalk celery, chopped (1/2 cup)
1/2 tsp. thyme
1/2 tsp oregano
4 large clove garlic, minced (1 tsp.)

Put the flour in a plastic bag with salt and pepper. Shake the chops in the mixture. Shake off the excess flour. Heat a 12-inch skillet over medium heat. Add the olive oil and when hot add chops to the skillet. Cook until golden, turning once, about 5 minutes. Transfer the chops to a slow cooker. Add the wine to the skillet. Scrape up any browned bits from the bottom of the skillet and pour the contents of the skillet into the slow cooker. Add the tomatoes and their juices, chicken broth, onion, carrot, celery, garlic and thyme. Cover and cook on low heat for 6 to 8 hours—the meat will be very tender and almost falling off the bone. Transfer the chops to a platter and cover with foil to keep warm. Pour the sauce from the slow cooker into a large skillet. Simmer over medium heat until reduced to about 2 cups, 10 to 15 minutes. Season to taste with salt and pepper.